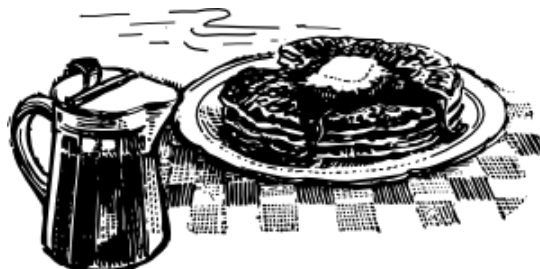


Puffed Pancake with Homemade Syrup

Pancake Ingredients:

2 T. Butter/Margarine
2 Eggs
½ C. Milk
½ C. All Purpose Flour



Homemade Syrup Ingredients:

1 C. Sugar
½ C. boiling water
½ tsp Maple Flavoring

Procedure for Pancakes:

1. Pre-heat oven to 450 degrees
2. Melt butter in pan in oven, when melted remove from oven.
3. In mixing bowl beat/whisk together eggs and milk
4. Add flour, while mixing.
5. Pour mixture into pan with melted butter.
6. Sprinkle with sugar if desired – optional
7. Bake WITHOUT peaking in the oven for 15-18 minutes.
8. Allow to cool about 2 minutes.
9. Top with Homemade Maple Syrup if desired.

Homemade Syrup Procedure:

1. In a saucepan, bring ½ C. water to boiling
2. Add 1 C. of sugar to water.
3. Stir and heat until sugar has completely dissolved.
4. Add ½ tsp. maple flavoring.
5. Pour mixture into serving dish to be used on pancakes or other baked products.